

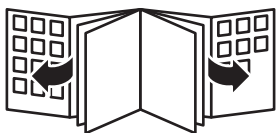
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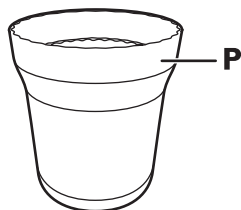
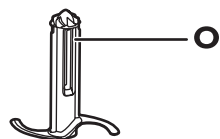
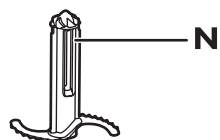
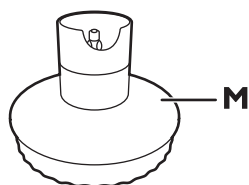
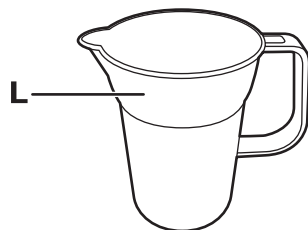
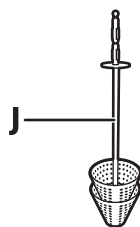
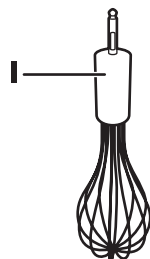
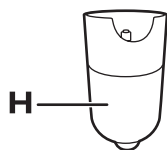
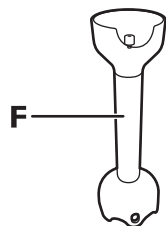
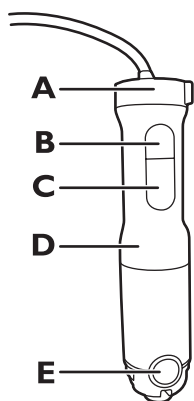
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HR1652, HR1651, HR1650



**PHILIPS**







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<b>БЪЛГАРСКИ</b>	<b>13</b>
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<b>EESTI</b>	<b>27</b>
<b>HRVATSKI</b>	<b>34</b>
<b>MAGYAR</b>	<b>41</b>
<b>ҚАЗАҚША</b>	<b>48</b>
<b>LIETUVIŠKAI</b>	<b>55</b>
<b>LATVIEŠU</b>	<b>62</b>
<b>POLSKI</b>	<b>69</b>
<b>ROMÂNĂ</b>	<b>76</b>
<b>РУССКИЙ</b>	<b>83</b>
<b>SLOVENSKY</b>	<b>90</b>
<b>SLOVENŠČINA</b>	<b>97</b>
<b>SRPSKI</b>	<b>104</b>
<b>УКРАЇНСЬКА</b>	<b>111</b>

## Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at [www.philips.com/welcome](http://www.philips.com/welcome).

## General description (Fig. 1)

- A** Speed ring
- B** On/off button
- C** Turbo button
- D** Motor unit
- E** Release button
- F** Blender bar
- G** Protection cap

### Whisk and milk foamer (HR1651 only)

- H** Whisk and milk foamer coupling unit
- I** Whisk
- J** Milk foamer

### Round beaker

- K** Round beaker lid
- L** Round beaker

### Medium chopper (HR1652 only)

- M** Chopper lid
- N** Ice-crushing blade unit
- O** Blade unit
- P** Chopper bowl

## Important

Read this user manual carefully before you use the appliance and save it for future reference.

### Danger

- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap. Only use a moist cloth to clean the motor unit.

### Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or other parts are damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- Avoid touching the blades, especially when the blender bar is attached to the motor unit. The blades are very sharp.
- Never use the chopper blade unit without the chopper bowl.
- If the appliance is damaged, always have it replaced with one of the original type, otherwise your guarantee is no longer valid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not allow children to use the appliance without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- Never let the appliance operate unattended.
- Be careful to avoid splashing when you process hot ingredients.

- None of the accessories are suitable for use in the microwave.
- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.

### Caution

- Switch off the appliance and disconnect it from the mains before you assemble, disassemble, store and clean it.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Keep the motor unit away from heat, fire, moisture and dirt.
- Never fill the beaker or the chopper bowl with ingredients that are hotter than 80°C/175°F.
- This appliance is intended for household use only.
- Do not exceed the quantities and processing times indicated in the tables.
- Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.
- Noise level: Lc = 79 dB(A).

### Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

### Before first use

Thoroughly clean the parts that come into contact with food before you use the appliance for the first time (see chapter 'Cleaning').

### Preparing for use

- 1** Let hot ingredients cool down before you chop them, blend them or pour them into the beaker (max. temperature 80°C/175°F).
- 2** Cut large ingredients into pieces of approx. 2cm before you process them.
- 3** Assemble the appliance properly before you put the plug in the wall socket.

### Using the appliance

#### Hand blender

The hand blender is intended for:

- blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes.
- mixing soft ingredients, e.g. pancake batter or mayonnaise.
- pureeing cooked ingredients, e.g. for making baby food.

- 1** Put the ingredients in the beaker.

See the table for the recommended quantities and processing times.

**Blending quantities and processing times**

Ingredients	Blending quantity	Time	Speed
Fruits & vegetables	100-200g	30sec.	Turbo
Baby food, soups & sauces	100-400ml	60sec.	15-20
Batters	100-500ml	60sec.	15-20
Shakes & mixed drinks	100-1000ml	60sec.	15-20

**2** Attach the blender bar to the motor unit ('click') (Fig. 2).

**3** Put the plug in the wall socket.

**4** Immerse the blade guard completely in the ingredients.

**5** Press the on/off button or the turbo button to switch on the appliance (Fig. 3).

- When you use the on/off button, you can adjust the speed with the speed ring. The higher the speed, the shorter the processing time required.
- The speed ring has settings from 1 (low speed) to 20 (high speed).
- When you use the turbo speed button, the appliance operates at maximum speed. In this case, you cannot adjust the speed with the speed ring.

**6** Move the appliance slowly up and down and in circles to blend the ingredients.

**Medium chopper (HR1652 only)**

The chopper is intended for chopping ingredients such as nuts, meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread etc. The medium chopper is supplied with a blade unit with straight blades and an ice-crushing blade unit with serrated blades. For all ingredients mentioned in the table below you have to use the blade unit with straight blades. Use the ice-crushing blade unit with serrated blades for crushing ice cubes only.

Be very careful when you handle the blade units, the blades are very sharp. Be particularly careful when you remove the blade unit from the chopper bowl, when you empty the chopper bowl and during cleaning.

Caution: Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.

*Note: Cut large ingredients into pieces of approx. 2cm before you process them.*

**1** Put the blade unit in the chopper bowl (Fig. 4).

**2** Put the ingredients in the chopper bowl.

See the table for the recommended quantities and processing times.

**Medium chopper quantities and processing times (HR1652 only)**

Ingredients	Chopping quantity	Time	Speed
Onions and eggs	200g	5 x 1sec.	1-5
Meat	200g	10sec.	turbo
Herbs	30g	10 x 1sec.	10-15



Ingredients	Chopping quantity	Time	Speed
Nuts and almonds	200g	30sec.	turbo
Dry bread	80g	30sec.	turbo
Parmesan cheese	200g	20sec.	turbo
Dark chocolate	100g	20sec.	turbo

- 3** Put the chopper lid on the chopper bowl (Fig. 5).
- 4** Fasten the motor unit onto the chopper lid ('click') (Fig. 6).
- 5** Put the plug in the wall socket.
- 6** Press the on/off button or the turbo speed button to switch on the appliance.

*Note: If the ingredients stick to the wall of the chopper bowl, unplug the appliance and loosen dry ingredients from the wall with a spatula or by adding some liquid (e.g. if you make pesto).*

### **Whisk (HR1651 only)**

The whisk is intended for whipping cream, whisking egg whites, desserts etc.

**Caution: Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.**

- 1** Connect the whisk to the coupling unit ('click') (Fig. 7).
  - 2** Put the ingredients in a bowl.
- See the table for the recommended quantities and processing times.

### **Whisking quantities and processing times**

Ingredients	Whisking quantity	Time
Cream	250ml	70-90sec.
Egg whites	4 eggs	120sec.

*Tip: If you want to process a small quantity, tilt the beaker slightly for a quicker result (Fig. 8).*

*Tip: When you whip cream, use the beaker to avoid splashing.*

*Tip: When you beat egg whites, use a large bowl for the best result.*

*Tip: To prevent splashing, start at a low speed setting and continue with a higher speed after approx. 1 minute.*

*Note: Do not use the whisk to prepare dough or cake mixture.*

- 3** Connect the coupling unit to the motor unit ('click') (Fig. 9).
- 4** Put the plug in the wall socket and press the on/off button.
- 5** After approx. 1 minute, you can press the turbo button to continue at turbo speed.

**Detaching the whisk**

- 1** To detach the whisk, press the release button (Fig. 10).
- 2** To detach the coupling unit, pull it from the whisk (Fig. 11).

**Milk foamer (HP1651 only)**

- 1** Connect the milk foamer to the coupling unit ("click"). (Fig. 12)
- 2** Connect the coupling unit to the motor unit (Fig. 13).
- 3** Plug in the appliance.
- 4** Heat up the milk to a temperature between 55°C - 65°C/131°F - 149°F.

*Tip: You will achieve the best results if you use long-life milk with 3.5% fat content.*

*Note: Do not heat up the milk to a temperature beyond 65°C/149°F. Never let the milk boil.*

Do not process more than 1 batch without interruption. Let the appliance cool down for 5 minutes before you continue processing.

- 5** Pour the milk into a tall heat-resistant beaker.
- 6** Set the speed ring to the highest setting, press the ON/OFF button and froth the milk for approximately 60 seconds.

*Note: Clean the milk foamer immediately after use (see chapter 'Cleaning' and the cleaning table).*

**Detaching the milk foamer**

- 1** To detach the coupling unit, press the release button (Fig. 14).
- 2** To detach the milk foamer, pull it off the coupling unit (Fig. 15).
- 3** To detach the milk foamer cones, pull them off the milk foamer (Fig. 16).

**Cleaning (Fig. 17)**

Do not immerse the motor unit, the coupling units or the medium chopper lid (HR1652 only) in water, nor rinse it under the tap. Use a moist cloth to clean them (Fig. 18).

- 1** Unplug the appliance.
- 2** Press the release button on the motor unit to remove the accessory you have used.
- 3** Disassemble the accessory.

*Tip: You can also remove the rubber ring from the chopper bowl for extra thorough cleaning.*

- 4** See the cleaning table for further instructions.

*Tip: For quick cleaning of the blender bar, pour warm water with some washing-up liquid into the beaker, insert the blender bar and let the appliance operate for approx. 10 seconds.*

**Ordering accessories**

If you need to replace an accessory or want to purchase an additional accessory, go to your Philips dealer or visit [www.philips.com/support](http://www.philips.com/support). If you have problems obtaining accessories, please contact the Philips Consumer Care Centre in your country.

### Accessories available

Accessory	Service code no.
Whisk coupling unit	4203 035 95631
Whisk	4203 035 95641
Milk foamer	4203 035 95651
Medium chopper coupling unit	4203 035 95661
Medium chopper bowl	4203 035 95671
Medium chopper blade unit*	4203 035 95681
Medium chopper ice crushing blade*	4203 035 95691
Beaker with lid	4203 035 95731

\*Including protection cap

### Environment

- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this you help to preserve the environment (Fig. 19).

### Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at [www.philips.com](http://www.philips.com) or contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer.

### Frequently asked questions

Question	Answer
The appliance makes a lot of noise, produces an unpleasant smell, feels hot to the touch or produces smoke. What should I do?	The appliance may produce an unpleasant smell or emit a little smoke if it has been used too long. In this case you should switch the appliance off and let it cool down for 60 minutes. If the problem persists please contact the nearest Philips Customer Care Centre.
Can I process boiling hot ingredients?	Let the ingredients cool down to approximately 80°C/175°F before processing them.
Which size should the ingredients have before processing?	Cut the ingredients into approximately 2 x 2 cm pieces.
Is it possible to damage the appliance by processing very hard ingredients?	Yes, if you process very hard ingredients such as bones and fruit with stones. You can process ingredients like parmesan or chocolate etc.
Why does the appliance suddenly stop working?	Some hard ingredients may block the blades. Release the on/off button, unplug the appliance, detach the motor unit and remove the ingredients that block the blades.




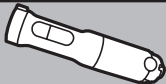













## Recipe

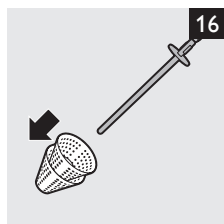
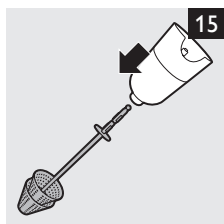
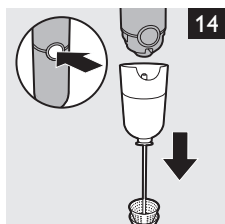
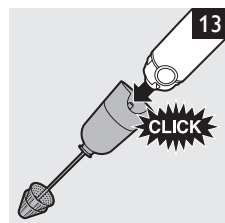
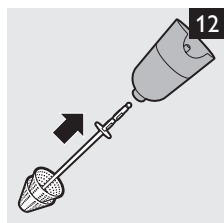
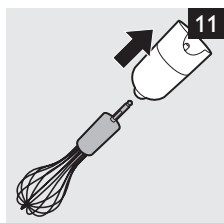
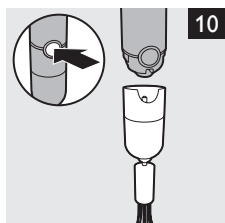
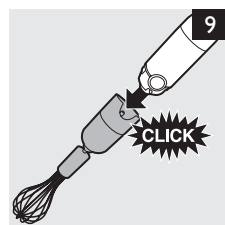
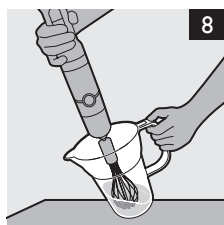
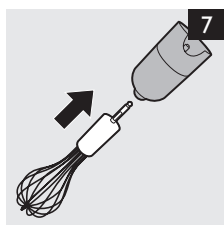
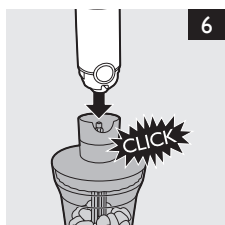
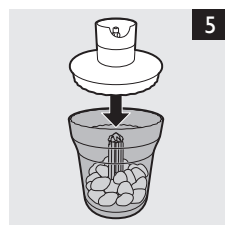
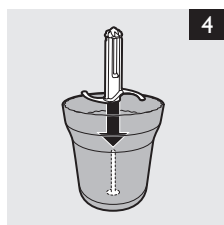
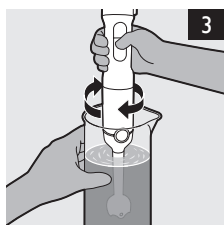
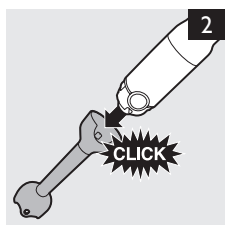
### Pancake filling

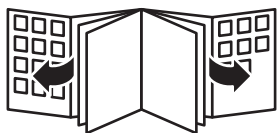
Ingredients:

- 120g honey
- 100g prunes

- 1** Put the honey in the fridge for several hours.
- 2** Put the prunes in the chopper bowl and pour honey over them.
- 3** Press the Turbo button and chop for 5 seconds.

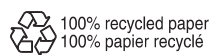
			
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